

Establishment Name THE FRONT ROOM	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	6/26/2019
		Non-Critical Violations	7	Time In	8:45 AM
		Certified Food Protection Manager	Y	Time Out	10:00 AM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
5/15/2020 / 18616	73 CONGRESS ST	PORTLAND	04101-3661	207-773-3366
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	SMITH, HARDING	Regular	Yes	High

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Compliance Status			cos	R
Supervision				
1	IN	PIC present, demonstrates knowledge, and performs duties		
Employee Health				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	OUT	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	IN	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	OUT	Adequate handwashing facilities supplied & accessible		X
Approved Source				
9	IN	Food obtained from approved source		
10	IN	Food received at proper temperature		
11	IN	Food in good condition, safe, & unadulterated		
12	IN	Required records available: shellstock tags parasite destruction		
Protection from Contamination				
13	IN	Food separated & protected		
14	IN	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			cos	R
Potentially Hazardous Food Time/Temperature				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	OUT	Proper cold holding temperatures		X
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
Consumer Advisory				
23	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	IN	Pasteurized foods used; prohibited foods not offered		
Chemical				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
Conformance with Approved Procedures				
27	IN	Compliance with variance, specialized process, & HACCP plan		

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

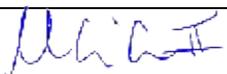
GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

			cos	R
Safe Food and Water				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	X	Thermometers provided and accurate		X
Food Identification				
35	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	X	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			cos	R
Proper Use of Utensils				
41	X	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	X	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	IN	Non-food contact surfaces clean		
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	IN	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)		Date: 6/26/2019
Health Inspector (Signature)		Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name THE FRONT ROOM		<i>As Authorized by 22 MRSA § 2496</i>		Date 6/26/2019
License Expiry Date/EST. ID# 5/15/2020 / 18616	Address 73 CONGRESS ST	City / State PORTLAND / ME	Zip Code 04101-3661	Telephone 207-773-3366

Temperature Observations

Location	Temperature	Notes
KITCHEN	137F	HOT WATER
KITCHEN & F.O.H.	400 PPM	QUATS. SANITIZER
COLD HOLD #2	37F	MILK
COLD HOLD #3	41F	MAYO.
COLD HOLD #1	52F	BEEF, MEATLOAF, GROUND BEEF, PIC DISCARDED
KITCHEN	186F	DISH MACHINE FINAL RINSE
WALK-IN COOLER	39F	DRESSING

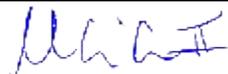
Person in Charge (Signature)



Date: 6/26/2019

Health Inspector (Signature)

ERIC COBB



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

THE FRONT ROOM

Date 6/26/2019

License Expiry Date/EST. ID#
5/15/2020 / 18616

Address
73 CONGRESS ST

City / State
PORTLAND ME

Zip Code
04101-3661

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: UNCOVERED STAFF BEVERAGES ARE STORED ON FOOD- CONTACT SURFACES.

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: *REPEAT* NO PAPER TOWELS IN THE RESTROOM

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: *CORRECTED* COLD HOLD #1 IS OPERATING AT 52F, PIC DISCARDED ALL PHF, NEEDS TO OPERATE AT 41F OR LOWER, DO NOT USE UNTIL REPAIRED.

20: 3-501.16.(B): C: Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.

INSPECTOR NOTES: *REPEAT**CORRECTED* SHELL EGGS STORED AT ROOM TEMP. ON THE COOKING LINE, SHELL EGGS NEED TO BE HELD 45F OR LOWER, DISCUSSED AGAIN.

34: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: *REPEAT* UNABLE TO LOCATE THERMOMETERS IN ALL COOLERS WITH PHF, NEED TO BE LOCATED NEAR THE DOOR.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: SOILED WIPING CLOTHS ARE STORED ON FOOD-CONTACT SURFACES BETWEEN USES, NEED TO BE STORED IN CHEMICAL SANITIZER BETWEEN USES.

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: IN-USE UTENSILS ARE STORED IN ROOM TEMP. NON-MOVING WATER, DISCUSSED PROPER IN-USE UTENSIL STORAGE.

43: 4-903.11.(D): N: Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.

INSPECTOR NOTES: CASES OF PAPER GOODS ARE STORED DIRECTLY ON THE BASEMENT FLOOR, NEED TO BE STORED 6 INCHES OR HIGHER OFF THE FLOOR.

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: HOLE IN DISH AREA WALL NEEDS TO BE COVERED.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: FLOOR AND WALLS IN THE DISH AREA NEED TO BE CLEANED.

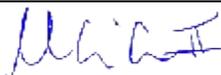
Person in Charge (Signature)



Date: 6/26/2019

Health Inspector (Signature)

ERIC COBB



State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

THE FRONT ROOM

Date 6/26/2019

License Expiry Date/EST. ID#
5/15/2020 / 18616

Address
73 CONGRESS ST

City / State
PORTLAND

ME

Zip Code
04101-3661

Inspection Notes

Certified Food Protection Manager: Jordan Jackson EXP.5/29/2024 PIC & SIGNED BY- Ed McGregor

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves employment. For a list of CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to Eric Cobb, Health Inspector, 389 Congress St. Room #307, Portland, ME 04101, ecobb@portlandmaine.gov or faxing to 207-756-8365.

Please include the name of your establishment and the establishment ID# with your certification(s).

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

Violation Correction Timeframe:

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact the inspector when the critical violation has been addressed at 207-756-8016. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation:

“ Critical violation” means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection Fee:

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Document Retention/Posting:

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



Date: 6/26/2019

Health Inspector (Signature)

ERIC COBB

